	ITY OF TITU	JSVILLE		No. of Risk Factor/Interventions Violations					Date	5/	17/1	9	
DEPARTMENT OF HEALTH					No. of Repeat Risk Factor/Intervention/Violations				Current Expiration 5/4/201				
	lishment		Location						Phone				
	etz #502	Dormit Holder		W. Central Ave.				Diele Ce	<b>.</b>				
icense / Contact/Permit Holder ermit #			l	Purpose of Inspection   Est Type  Routine Follow-up   FS (RS)			1	Risk Category  (High ) Medium Low					
		COORDONNE THE NECC						ノ——		11) Inec	Juli	LOVV	
	Circle deciana	FOODBORNE ILLNESS ted compliance status (IN, OUT, N/O, N/A					IC HEALTH			to hav for (	COC and/	D	
IN		<b>OUT</b> = not in compliance <b>N/O</b> = not of	observed	N/A			COS = cor	Mark "X" in rected on-sit					on
		Compliance Status		Compliance Status							CO	5	
	1		Potentially Hazardou				s Food Time/Temperature						
1	IN OUT	Certification by accredited program, compliance with Code, or correct responses			16					& temperat			
		Employee Health	nses		17 18	+	UT N/A N/O UT N/A N/O	<del> </del>		oc for hot ho			<u> </u>
2	IN OUT	Management awareness; policy present	:		19			<del>                                     </del>	cooling time & temperatures not holding temperatures				
3	IN OUT	Proper use of reporting, restriction & ex	clusion		20			<del>                                     </del>	cold holding temperatures .				
		Good Hygienic Practices			21	IN OUT N/A N/O		Proper date marking & disposition					
1	IN OUT N/O	Proper eating, tasting, drinking, or tobacco			22	IN O	UT N/A N/O	Time as pu	ublic healtl	n control; p	roc & rec		
5	IN OUT N/O	No discharge from eyes, nose, and mou	1(1)					Consum	ner Advi	sorv			
6	IN OUT N/O	Hands clean & properly washed			23	IN O	JT N/A	Consumer	advisory p	provided for	raw or		
		No bare hand contact with RTE foods o	<u>_</u>		2.5	111 00	undercooked foods				1		
7	IN OUT N/A N/O	approved alternate method properly fol					Highly Susceptible Populations						
В	IN OUT	Adequate handwashing facilities supplied 8 accessible	3		24	IN OU	JT N/A	Pasteurize		ed; prohibit	ted foods		
		Approved Sources							emical				
)	IN OUT	Food obtained from approved source			25	IN OU	JT N/A	Food additi	ives: approv	ved & proper	rly used		
0	IN OUT N/A N/O	Food received at proper temperature			26	IN OU	JT N/A	Toxic subst	tances prop	erly identifie	d, stored	&	
.1	IN OUT	Food in good condition, safe & unadulte	erated				Conform	ance with	n Approv	ed Proce	dures		
.2	IN OUT N/A N/O	Required records available: shelf stock	tags,		27	IN OU	JT N/A			iance, speci	alized		
	W. Address of the Control of the Con	Protection from contamination				1		process, &	THACCP PI	all			
.3	IN OUT N/A	Food separated & protected					ors are imprope						
4	IN OUT N/A	Food-contact surfaces: cleaned & saniti			co	contributing factors of foodborne illness or injury. Public Health Interve control measures to prevent foodborne illness or injury.					ventions	3 6	
	IN OUT		da l		- 1		control meas		ent foodbo	orne iliness	or injury.		
.5		Proper disposition of returned, previous served, reconditioned & unsafe food	ily				control meas	dies to piev	ent roodbo	orne iliness	or injury.		
.5		served, reconditioned & unsafe food	GOOI		AIL PR		CES				- ,		
		served, reconditioned & unsafe food  od Retail Practices are preventative meas	GOOI sures to co	ntrol th	e additio	on of pat	C <b>ES</b> thogens, chemic	cals and phys	sical objec	ts into food	s.	epeat vic	ola
		served, reconditioned & unsafe food	GOOI sures to co "X" in app	ntrol th propriat	e additio	on of pat	C <b>ES</b> thogens, chemic	cals and phys	sical objec	ts into food	s.	epeat vic	-
		served, reconditioned & unsafe food  od Retail Practices are preventative meas	GOOI sures to co "X" in app	ntrol th propriat	e addition	on of pat	C <b>ES</b> thogens, chemic	cals and phys	sical objec n-site duri	ts into food ng inspectio	s.		-
ark 8	"X" in box if num	served, reconditioned & unsafe food  od Retail Practices are preventative meas bered item is not in compliance Mark  Safe Food and Water rized eggs used where required	GOOI sures to co "X" in app	ntrol th propriat	e addition to be additional to be additi	on of pat	CES thogens, chemind/or R COS=	eals and physecorrected or Proper Uses: properly st	sical objec n-site duri se of Uto tored	ts into food ng inspectic ensils	s. on <b>R</b> =re	cos	
ark 8	"X" in box if num Pasteu Water	served, reconditioned & unsafe food  od Retail Practices are preventative measured item is not in compliance Mark  Safe Food and Water  rized eggs used where required & ice from approved source	GOOI sures to co "X" in app	ntrol th propriat	e addition to box for the box	on of pat	thogens, chemind/or R COS=	Proper Use: properly st	sical objection-site during the d	ts into food ng inspectio <b>ensils</b> ered, dried 8	s. on <b>R=</b> re	cos	
ark 28	"X" in box if num Pasteu Water	served, reconditioned & unsafe food  od Retail Practices are preventative meas bered item is not in compliance Mark  Safe Food and Water rized eggs used where required	GOOI sures to co "X" in app	ntrol th propriat	e addition to be additional to be additi	on of pat	CES thogens, chemind/or R COS=	Proper Use properly storage in the service	sical objection-site during the d	ts into food ng inspectio <b>ensils</b> ered, dried 8	s. on <b>R=</b> re	cos	
28 29	"X" in box if num  Pasteu  Water  Variance  Proper	served, reconditioned & unsafe food  od Retail Practices are preventative measured item is not in compliance Mark  Safe Food and Water  rized eggs used where required & ice from approved source the obtained for specialized processing met  Food Temperature Control  cooling methods used; adequate equipmet	GOOI sures to co "X" in app	ntrol th propriat	e addition box for R 41 42 43	on of pat	thogens, chemind/or R COS  In-use utensils Utensils, equip Single-use& si Gloves used p	Proper Use: properly sto & linens: properly on the properly sto and the properly sto are properly sto as a linens: properly	sical objection-site during se of Utratored roperly storarticles: p	ts into food ng inspectic ensils ered, dried 8 roperly stor	s.  R=re  k handled ed & used	cos	-
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28 29 30 31 32 33 34 35 36 37 38 39 40	Pasteu Water Variance Proper temper Plant for Approve Thermer  Food p Insects unauth Contam Person Wiping	served, reconditioned & unsafe food  od Retail Practices are preventative measured item is not in compliance. Mark  Safe Food and Water  rized eggs used where required.  & ice from approved source  to obtained for specialized processing met  Food Temperature Control  cooling methods used; adequate equipmentature control  ood properly cooed for hot holding  ted thawing methods used  preters provided & accurate  Food Identification  roperly labeled; original container  revention of Food Contamination  , rodents & animals not present; no  orized persons  ination prevented during prep, storage & displaced in the storage in the server in the s	GOOI sures to co "X" in app thods ent for	ntrol th propriat	41 42 43 44 45 46 47 48 49 50 51	on of pat	In-use utensils Utensils, equip Single-use& si Gloves used p Ute Food & non-fodesigned, con Warewashing fi Non-food cont Hot & cold wa Plumbing insta Sewage & was Toilet facilities Garbage & ref	Proper U: E: properly st D: linens: properly Rills, Equipolated & us Contact solutions in stall act surfaces Physic Eter available; alled; properly Eter water pro Eter water pro Eter properly couse properly couse properly Estimated & us Contact solutions in stall act surfaces Physic Eter available; proper Eter water pro	sical object n-site duri  se of Uto tored roperly sto articles: p  pment an surfaces cle sed lled, mainta clean al Faciliti ; adequate backflow o  perly disp onstructed, disposed, maintaine	ts into food ng inspectio  ensils  red, dried 8 roperly stor  d Vending eanable, pro ained, used:  e pressure devices osed , supplied 8 facilities m d & clean	s. R=re  k handled ed & used  operly test strips  cleaned aintained		

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		FOOD	<b>ESTABLISHMEN</b>	T INSPECTION R	REPORT				
CITY OF TITU			GREASE TRAP INSTALLED Yes No			Date 5/17/18			
Establishment Sheetz #502			Address/City/State/Zip ( 331 W. Central Ave.	Code		Phone			
			TEMPERATURE	OBSERVATIONS					
Item/Location Temp			Item/Location	Тетр	Item/Loc	ation	Тетр		
Carler 360									
Freeze -7									
5001 US		2							
Mutsalli /		20							
		5							
Tomle 390									
FEC	Yu	•							
		(	OBSERVATIONS AND	CORRECTIVE ACTION	S				
Item Number	/iolations cited in	this report mus	t be corrected within the	e time frames below, or a	as stated in section	ons 8-405.	11 of the food code.		
	Accumu	with d	rice mills	Will ruidu	Le ELL "	FIN	dor		
	Serina q			Linds 1 1	1 SINKI	INAC	hine.		
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							1/10/10		
Person in Charge (Signature)  Date: 5///8									
Inchestor (Classet	(100	XXXXXX	20			Date	5/17/18		
Inspector (Signate	ire)				_	Date:			